



JOYQUICK NOIR PEROU 9 (5X1.8)

Ready-to-use powdered base to make artisanal single-origin dark chocolate ice cream from Peru. It contains the 40% of single-origin dark chocolate from Peru and it is gluten-free. Designed for hot process use.

PRODUCT DETAILS

COD 01070843

CLAIMS

DIRECTIONS FOR USE

JOYQUICK NOIR PEROU _____ 1.8 kg (one bag)
boiling Water _____ 2.2 l

Hot preparation (temperature about 50°C). Pour JOYQUICK NOIR PEROU into the hot or boiling water and stir with a whisk until the complete melting of the dark chocolate drops present in the bag; after the complete dispersion, pour and freeze directly into the batch freezer.

TECHNICAL DENOMINATION

semifinished product for ice creams.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

